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Simonsig Chardonnay 2013

On the nose this wine shows complex hints of citrus and butterscotch. The palate is fullbodied with a silky texture that tempts with layers of ripe apple, roasted almonds and toastyFrench oak ending in a long dry finish.

Ideal with fresh wild oysters, fish carpaccio or curry, creamy crayfish pasta and shellfish salad. Can be served with rich, creamy cheese such as ripe camembert, Pont le Eveque or Reblochon.



variety : Chardonnay | 100% Chardonnay
winery : Simonsig Family Vineyards
winemaker : Johan Malan
wine of origin : Stellenbosch
analysis : **alc :** 13.78 % vol **rs :** 2.8 g/l **pH :** 3.40 **ta :** 5.7 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2013
2015 TOP SA Wine Challenge
2012
2014 John Platter Wine Guide: 3½ Stars
2013 Veritas Awards: Silver Medal
2013 International Wine & Spirits Competition: Silver Medal
2011
2013 John Platter Wine Guide: 3½ stars
2012 Veritas: Silver Medal
2010
Best Value Awards 2013: 3 stars
Chardonnay du Monde 2012: Silver Medal
2012 John Platter Wine Guide: 3 stars
2009
2011 Platter's Guide: 3½ stars
Neil Martin Rating: 92 points
2010 Veritas: Silver Medal
2008
2009 Michelangelo Awards: Silver Medal
2007
Chardonnay-du-Monde 2009: Silver Medal
2009 Platter's Guide: 4 stars
Veritas 2008: Silver Medal
International Wine and Spirit Competition 2008: Bronze Medal
2006
Veritas 2007: Silver Medal
2005
Veritas 2007: Gold Medal
Monde Selection 2007: Bronze Medal
Chardonnay du Monde 2007: Silver Medal
2004
Veritas 2006: Silver Medal
Winemakers Choice Awards 2006: Diamond Award
2003
Chardonnay du Monde 2006: Bronze Medal, Veritas 2004: Silver Medal
2002
2003 Veritas: Gold Medal, USA Wine Spectator: 2004: 88 points, Chardonnay du Monde 2004: Silver Medal

ageing : Delicious to drink now and will reward your patience with deeper complexity over three to five years from vintage.

in the vineyard : Background
In 1978 Simonsig Estate released their first Chardonnay, making them one of the first South African Estates to release a wine of this variety. With more than three decades of experience in producing Chardonnay, Simonsig has identified the ultimate

combination where the best terroir and the most suitable Chardonnay clones combine to create wines of classic quality. The deep red soils of Simonsig and the cool maritime climate of Stellenbosch is perfectly suited to express the nobility of Chardonnay to the full.

Vintage Description
The winter of 2012 was wet, cold and exactly what the vines needed after the abnormal dry conditions that prevailed during the previous year. The cooler conditions extended into the early parts of summer, but December was the hottest in 47 years of recorded history in Stellenbosch. The wet and cold soils caused later budding and the vintage started later than normal.

about the harvest: All the grapes for Simonsig Chardonnay are handpicked and only our top premium vineyard blocks are used.

in the cellar : Vinification
The grapes are whole bunch pressed to ensure premium quality juice. The juice gets inoculated in different batches with selected yeast strains, whilst some batches are left to ferment naturally. As soon as fermentation starts in stainless steel tanks, the wine is transferred to small 225 litre French barrels where fermentation is completed. All the batches in new barrels undergo malolactic fermentation with regular battonage to contribute to the wine's complexity and mouthfeel. This wine spent seven months in barrel after which careful blending of different batches commenced to create a well balanced, full bodied Chardonnay.

Wood Maturation
7 months. 100% Chardonnay. 25% New French oak barrels. 18% Second fill French oak barrels. 57% 3rd fill French Oak barrels.

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